



# VALMIÑOR ALBARINO

*Vineyards between the Miño River  
and the Atlantic*

## *Tasting*

Valmiñor shows a straw yellow color with green and lemony glint reflections. Bright and with a good tear.

High intensity on the nose with a predominance of primary and varietal aromas such as mandarin citrus and orange peel, stone fruits such as apricot, and peach with a slight hint of lime. It also has pleasant floral notes of orange blossom and white flowers.

The palate is fresh, lively, and full-bodied wine, with a good structure and very well-integrated acidity. It has a good unctuousness. The entry is smooth and pleasant with a bitter, fruity, and very long finish.

## *Technical Data*

BRAND: Valmiñor  
WINERY: Adegas Valmiñor  
VARIETY: 100% Albariño  
TYPE OF WINE: Blanco  
APPELLATION: Rías Baixas  
DRINKING TEMPERATURE: 10-12°C

## *Processing*

Follow up and quality control of the Albariño grape in the vineyard until it reaches full ripening. Handmade harvest made in 16 kg cases. Bunches selection table. Cold maceration (10°C) for 6 hours. Soft pressing of the grape. Settling of the juice by flotation in stainless steel tanks. Alcoholic fermentation under an automatic controlled temperature. Stabilization of the wine, filtering through a tangencial filter and bottling. Resting in bottle for a month prior to distribution.

